

## FATHER'S DAY SUNDAY LUNCH MENU 18th of June 2023

TO INDULGE

Kir Royal 11
Elderflower Collins 13
Bruno Paillard Brut Première Cuvée NV 12

## TO START

Broccoli velouté, black sticks blue cheese, chive cream

Roasted chicken and ham terrine, black garlic emulsion, marinated gem lettuce, parmesan

Twice baked cheese soufflé, herb cream, onion chutney (v)

Dill cured salmon, beetroot, blackberry and creme fraiche

## TO FOLLOW

Cheshire roasted topside of beef, Yorkshire pudding, pan juices
Roasted pork loin, apple sauce, sage and onion stuffing
Grilled salmon, spinach, squash and parmesan croquette
Plant based butternut squash and kale Wellington, gravy (ve)

All served with seasonal vegetables and roast potatoes

## TO FINISH

Sticky toffee pudding, miso caramel sauce, vanilla ice cream

Vanilla cheesecake, orange sauce and orange sorbet

Mango fool, shortbread biscuit

Double chocolate fondant, caramel sauce, chocolate ice cream

3 courses 34.95 | Children aged 4-12 18.95 | 3 year's old and under complimentary

This is a sample menu only. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens
are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.